



THE MISTLEY
THORN
RESTAURANT & ROOMS

À LA CARTE MENU

SNACKS TO SHARE

Award Winning Pickled Egg 1.50
Marinated Mixed Olives 3.50
Salted Marcona Almonds 3.50
Wasabi Peas 3.50
Sourdough Toast with Black Olive
Tapenade (vg) or Muhammara (vg) 3.95

OYSTERS available all day

RAW MERSEA ROCKS

With Shallot & Ginger Mignonette

Three/ Six/ Dozen
6.60 / 13.20 / 26.40

GRILLED MERSEA ROCKS

With a choice of Smoked Tomato or Miso Butter

Three/ Six / Dozen
6.95 / 13.90 / 27.80



SOUPS, SMALL PLATES &

SALADS

TODAY'S SOUP 5.95

WARM BLUE CHEESE SOUFFLE

With ROASTED BABY BEETROOT SALAD,
Apple, Shaved Fennel, Candied Walnuts
8.25

CHARCUTERIE PLATE

1/2 House Scotch Egg, Potted Pork Rilette
& a selection of Dingley Dell Cured Meats.
Apple & Radish Remoulade, Pickled Cu-
cumber & Sourdough Toast 8.95

SALMON PASTRAMI

House Made Beetroot & Horseradish Pickle,
Red Cabbage Pickle, Crispy Capers,
Watercress & Seeded Rye Sourdough 8.50

WOOD GRILLED SQUID

With Turkish Tomato Salad and a dollop of
Haydari (thick yogurt with chilli and dill)
9.50/17.50

“BAJA STYLE”

PRAWN & AVOCADO COCKTAIL

Fresh Fried Corn Tortilla Chips 8.95

CRAB & TOMATO ARANCINI

With Saffron Aioli 8.25/14.50

SIDES

All 3.25
Hand-Cut Skin-on Fries
Seaweed Crushed New Potatoes
Crispy Cider Onions
Today's Local Vegetables
Mixed Leaves
Garlic Mash

MAINS

LAND

WOOD GRILLED SUFFOLK BEEF BURGER

Served on a House Baked Bun with Baby Gem, Tomato, Red Onion,
Pickled Cucumber & Hand-Cut Skin-On Fries 13.50
add Cheese or Cured Smoked Back Bacon – 1.00 each

SUFFOLK CHICKEN SCHNITZEL

Wholegrain Mustard Butter, Summer Bubble & Squeak, Tender Stem
Broccoli with Smoked Almonds & Parmesan 16.50

WOOD-GRILLED CHAPPEL SMOKEHOUSE 9oz RIB EYE STEAK

Hand-Cut Skin-On Fries, Crispy Cider Onions, Roasted Tomato
& Field Mushroom with a choice of Peppercorn Butter, Fresh Horse-
radish Cream or Garlic Butter 22.50

SEA

BATTERED HADDOCK FILLET

House Made Tartare sauce, Minted Mushies
& Hand-Cut Skin-On Fries 13.50 (gf)

STEAMED SCOTTISH MUSSELS

Wine, Garlic & Herbs Or Coconut, Lemongrass, Ginger & Coriander
8.50/Main size with Hand-Cut Skin-on Fries 16.95

HOT SHELLFISH BOWL

Mussels, King Prawns, Clams & Squid with Parsley, Garlic, Lemon
& a hint of Chilli
9.50/Main size with Hand-Cut Skin-on Fries 18.50

GRIGLIATA MISTA DI PESCE

A mix of Local Wood Grilled Seafood with Warm Tuscan Beans, Toma-
toes & Rocket 17.95

SOUTHERN INDIAN MONKFISH CURRY

Cashews, Onion Pakode, Jeera Rice & a Pappadum 16.50

*Prices include VAT at 5% - Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. All allergen information available upon request.
Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness.*

Help us to keep you, your fellow guests and Team Thorn safe in this 'new normal.' We always value guest feedback so if there is anything you think we have missed or could improve on please let us know. And remember to wash your hands!